



# THE CHEF'S TABLE

at Commons Club

A journey to Italy through the eyes of Stefano & Emma.

**THE CHEFS TABLE BY EMMA HANLEY & STEFANO BATTAINI**

Our menu celebrates the rich and diverse gastronomic traditions of Italy, offering a tantalizing array of dishes inspired by centuries of culinary heritage.

# Commons Club

## Drinks Pairing

*Negroni Spagliato*

*Roero Arneis*

*Americano*

*Gavi di Gavi*

*Nicolis Recioto della Valpolicella Classico*

*£55 per person*

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## Amuse

*Gnocco fritto, aged parmesan | Tuna crudo, smoked tomato, capers from Pantelleria*

## Tuna

*Tuna tataki, salsa tonnata, charred balsamic onions*

## Ravioli

*Ricotta, sweet paprika, wild garlic*

## Cod

*Roasted cod, pecorino, broad beans, confit lemon*

## Chocolate

*70% dark chocolate mousse, coffee caramel, mascarpone ice cream*

## Petit Fours

*Amalfi lemon ice cream cones | Sicily orange pâte de fruits*

*£75 per person*

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Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area.

We have applied a 12.5% serve charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.